

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0200800 - L'EPI D'OR BAKERY		Site Address 19675 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 06/20/2025		Placard Color & Score GREEN 86		
Program PR0304333 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LEE, JUDY LI-FONG ET AL		Inspection Time 08:00 - 09:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JUDY LEE				FSC Judy Lee 3/17/29

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Beef buns and cooked radish buns in the hot holding unit measured at improper hot holding temperatures. Measured at 105F to 113F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.

[COS] Per employee, items were cooked within the last two hours and were taken back to be reheated.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Multiple spray bottles in the kitchen and behind the front counter are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Containers and boxes of food are stored on the floor inside the walk-in cooler and freezer. [CA] Store food a minimum of 6 inches off the floor.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Leak observed under the dump sink behind the front counter and under the ice machine. [CA] Repair leaks and maintain plumbing in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Mayo	Food prep unit behind front counter	41.00 Fahrenheit	
Cheese	Upright reach-in cooler in kitchen	41.00 Fahrenheit	
Tuna	Upright reach-in cooler in kitchen	41.00 Fahrenheit	
Veggie egg roll	Cooked	135.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Beef bun	Hot holding	105.00 Fahrenheit	
Boiled eggs	Food prep unit in kitchen	41.00 Fahrenheit	
Fish	Food prep unit in kitchen	41.00 Fahrenheit	
Raw chicken	Upright reach-in cooler in kitchen	37.00 Fahrenheit	
Raw chicken	Walk-in cooler	39.00 Fahrenheit	
Red bean	Food prep unit behind front counter	40.00 Fahrenheit	
Ham and egg sandwich	Upright reach-in cooler behind front counter	41.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Cooked radish buns	hot holding	113.00 Fahrenheit	
Cold noodles	Upright reach-in cooler behind front counter	41.00 Fahrenheit	
Whipping cream	Upright reach-in cooler by back door	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Minced pork	Walk-in cooler	39.00 Fahrenheit	

Overall Comments:

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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 7/4/2025. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Judy
Manager

Signed On: June 20, 2025